

2014

Chinese

LIKE THE PARISIANS, the Chinese frequently dine in view of the passing crowds, squatting around a bowl of rice and discussing the local news.

The chief diet of Southern China is rice, sometimes accompanied by morsels of pork, fish, chicken, vegetables, and other relishes. Flour balls cooked in sugar are also esteemed. In Northern China the people prefer beans and noodles.

Ricksha men and workers patronize the traveling rice peddler who pushes a cart through the city streets shouting "Chow!" which means just that, but the wealthier Chinese dine at home, offering as many as twenty-four or more dishes to their guests, four to six dishes being served at a time. In the better Chinese restaurants one can order any of a hundred or more dishes on the spot.

Specialties are a pressed roast duck, blown up with air and saturated with fruit juices, the skin glazed with honey—and fish served with a sweet and pungent sauce, cooked long in deep fat so that even the bones are edible.



Barbizon-Plaza

New York

Theatre Goers Dinner

Chicken a la Barbizon, A Specialty2.60
Plump, Milk Fed, Half Chicken Sauted in Sweet Butter with
Fresh Vegetables in Sauce of Rich Chicken Stock
Subtly Flavored with a Good Rhine Wine
Rice Derby with Fresh Mushrooms and Chicken Liver, Relishes, Bread and Butter

MOSELBLUMCHEN, 47, Saar, Full Bottle 2.75

SALADS

French or Mayonnaise Dressing Served with All Salads
CHEF'S SALAD: Combination Crisp Mixed Greens in Season,
Chopped Tomatoes, Julienne of Ham and Cheese1.75
Hearts of Lettuce and Sliced Tomatoes95
Crisp Mixed Greens and Chopped Tomatoes85
All Fresh Fruit1.65
All Salads Served with Bread and Butter or Toast of Any Kind
Raquerfat Cheese or Sour Cream and Chives Dressing 25c. extra

Special Today \$1.85

Tureen of Cold, Creamed Vichyssoise
Cheese Crackers

PANCAKE NORMANDE with Fresh Sliced Apples,
Baked Golden Brown, Sour Cream, and Coffee

SANDWICHES

All Sandwiches Served with Sliced Fresh Tomatoes on Lettuce Leaves
Imported Swiss Cheese85
Malted American Cheese on Toast95
Tender Prague Ham85
Freshly Made Egg Salad with Mayonnaise85
Chicken Salad1.10
Western on Toast, Green Pepper, Onions, Ham, Fried with One Egg1.00
Supreme of Roast Turkey1.40
Imported Tunafish Salad95
Combination of Ham and Imported Swiss Cheese1.05
Barbizon Club (Sliced Fresh Tomatoes, Broiled Tender Ham,
Sliced Supreme of Turkey, Lettuce Leaves with Mayonnaise on
Whole Wheat Toast)1.50

CHEESE

Imported Swiss 65 Camembert 50 June Dairy Cream 55
French Raquerfat 65 Swiss Gruyere 55 Norwegian Primula 55
All Cheese Served with Bread and Butter, Toast or Crackers

COFFEE AND TEA

Pot of Coffee, Cream 40 Pot of Tea, Lemon or Milk 40
Milk 30 Demi Tasse 30

Wednesday, June 6, 1951

IMPORTED FRENCH CHAMPAGNE FOR TWO, SPLIT \$2.50

Room Service

APPETIZERS AND SOUPS

Tomato Juice 35 Supreme of Fresh Fruit 65 Clam Juice 40
Cherrystone or Little Neck Clams 75
Half Grapefruit 50
Assorted Hors d'Oeuvres 1.50 Marinated Herring, Sour Cream Sauce 85
Fresh Maine Lobster Meat with Cocktail Sauce 1.65
Home Made Chopped Chicken Liver with Sliced Fresh Tomatoes 1.25
Fresh Jumbo Shrimp Cocktail 1.40 Nova Scotia Smoked Salmon 1.05
Fresh Crabmeat Lumps, Cocktail Sauce 1.65 Prosciutto Ham 1.65
Potage Parmentier 40 Consomme Celestine 40
Jelly Mirloune 30 Cold Vichyssoise 30

Ready Dinners

Price Includes Relishes, Bread and Butter, a Pot of Coffee or Tea

FILET OF BOSTON SOLE FROM THE GRILL, DEJAZET,
SAUCE BEARNAISE, POTATO CROQUETTE,
LIMA BEANS, FORESTIERE2.50
STEAMED FRESH CHINOOK SALMON STEAK, SAUCE HOLLANDAISE,
POTATOES VAPEUR, CHIFFONADE SALAD2.60
ROAST LEG OF SPRING LAMB WITH SLICED POTATOES AND ONIONS,
BOULANGERE, MINT JELLY, LIMA BEANS, FORESTIERE3.10
CALF'S LIVER AND BACON SAUTE AUX FINES HERBES,
LYONNAISE POTATOES, BUTTERED GREEN SWEET PEAS3.05
★ROAST PRIME RIBS OF BEEF AU JUS, BAKED IDAHO POTATO,
WATERCRESS, CHIFFONADE SALAD4.15
COLD: FRESH JUMBO SHRIMPS SALAD, RUSSIAN DRESSING,
HARD BOILED EGG, RIPPED TOMATOES3.05
COLD: ASSORTED COLD CUTS, SLICED SWISS CHEESE,
FRESH MADE POTATO SALAD, COLE SLAW2.75

DESSERTS AND FRUIT

Fresh Strawberry Shortcake 70 Napoleon Slice 40
Ice Cream Roll 85 Parfait Chortreux 85
Vanilla Ice Cream, Strawberry Sauce 85
Baked Apple with Cream 65
Tea Cake, Plain 60 with Fruit 85 Pot of Yogurt 50
Raspberry or Fresh Mint Sherbet 40
Barbizon French Ice Cream: Vanilla, Chocolate, Coffee, Strawberry 45
Gourmet's Special—Pony of Imported Mint, Raspberry Liqueur, or
Benedictine and Demi Tasse1.05
★Specialty of the House

COCKTAILS AND APERITIFS

Vermouth Cassis, or la Ina Sherry 65
Martini, Manhattan, or Daquiri 70

CHOICE IMPORTED VINTAGE WINES

LIEBFRAUMILCH, 46, Rheinplatz 3.00
ORVIETO, Dry 43, Cante A. Spalletti & Co. 2.75
POMMARD, Clos de le Commaraine, 45 Vercherre & Co. 3.25
CHIANTI, S. Andrea 43, Conti Serristori 3.00

From the Grill

BROILED TO ORDER—15 to 20 Minutes Waiting

Price Includes Bread and Butter

BROILED TENDER CHOPPED BEEF STEAK, A CHEF'S SPECIAL,
SLICED TOMATOES ON LETTUCE LEAVES2.25

Fresh Mushrooms with Tender Smoked Ham on Toast, Watercress2.15
Fresh Milk Fed Young Half Chicken on Toast, Sliced Ripe Tomatoes
on Lettuce Leaves2.15
Choice Minute Steak with Sliced Fresh Tomatoes on Lettuce Leaves,
Watercress, Allumette Potatoes4.95
Double Rib of Spring Lamb Chop, Watercress2.35
Choice Sirloin Steak, per portion, Plain or with Chives or Garlic Butter4.95
Broiled Tender Filet Mignon Plain, Chives or Garlic Butter4.95
Hickory Smoked Tender Ham Steak, Apple Sauce, Watercress2.75
Tender Milk Fed Veal Chop, Chives Butter, Watercress2.15
Fresh Jersey Pork Chop, Apple Sauce, Watercress1.95
Tender Breast of Spring Chicken and Prague Ham on Toast,
Grilled Tomato with Fresh Mushroom, Watercress2.75
Whole Broiled Large Two Pound Maine Lobster, Malted Butter5.80
Sauce Bearnaise 30 Cents

SEA FOOD

Price Includes Bread and Butter

FRESH FLORIDA SHRIMPS IN SHERRY WINE SAUCE, NEWBURG
EN CASSEROLE3.85

Clam Stew in Cream1.55
Fresh Crabmeat Newburg en Casserole3.85
Imported White Meat Tunafish Salad, Mayonnaise Dressing2.50
Fresh Shrimp Salad, Sliced Tomatoes, Russian Dressing3.25
Fancy Columbia River Salmon Salad, Mayonnaise Dressing2.50

READY VEGETABLES - 50c. PER SERVICE

Lima Beans Forestiere Buttered Green Sweet Peas Corn on the Cob
Baked Idaho Potato Lyonnaise Potatoes
Chiffonade Salad

THIRST QUENCHERS

Appetizers

Imp. Atkinson Port.....	.30
French Vermouth30
Italian Vermouth30
Du Bonnet30
Dry Sherry30



Cordials

Cream De Menthe.....	.40
Rock and Rye.....	.45
Benedictine50
Cream De Cocoa.....	.50
Coentreau50

Cocktails

Champagne75
Manhattan50
Martini50
Clover Club50
Pink Lady50
Old Fashion50
Orange Blossom50
Planters Punch55
Side Car60
Stinger60
Rob Roy60
Alexander50
B and B50
Jack Rose50
Whiskey Sour45
Tom Collins45
Rum Collins45
Sloe Gin Collins45
Green Hornet45
Claret Lemonade45

Imported Brandies

Hennessy60
Monnet60
Valdi60
Fundador60
Rumac60
Muskow60
Domestic's45

Finest American Champagnes Pint \$2.50 Quart \$4.50

All Gins .40

Domestic Wines .25

RUMS

Imported .50

Domestics .40

FIZZ DRINKS

Golden .50

Silver .50

Sole Gin .50

BEER AND ALE

Local .25

Out of Town .30

Canadian .45

Scotch

Johnnie Walker65
Black60
Red60
Haig and Haig60
Balantines55
Black and White55
Teachers55
Ushers55
White Horse55
Blended45

Whiskies

Old Grand Dad55
Old Forrester55
Old Overholt55
Old Taylor55
Old Charter55
1-W. Harper55
Canadian Club55
Seagrams V. O.55
Harwoods55
Lord Calvert50
Four Roses45
Hunter45
Seagrams 7 Crown45
Schenley Reserve45
Calvert Reserve45
Imperial40
Cairstairs40
Paul Jones40
Corbys40
P. M.40

COCKTAIL LOUNGE



A LA CARTE MENU

Appetizers

Green or Black Olives.....	.50	Shrimp Cocktail50
Hearts of Celery.....	.50	Tuna Fish in Olive Oil with Sliced Tomatoes50

Salads

Shrimp Salad65
Chicken Salad75
Tuna Fish Salad65
Chef Salad75
Combination Salad75

(Bread and Butter included)

Omelettes

Plain Omelette50
Cheese Omelette55
Ham Omelette60
Mushroom Omelette65
Spanish Omelette65

(Potatoes, Vegetable and Chef Salad included)

Sea Foods

Broiled Whitefish	1.00	Fish Fry Fillets of Sole.....	.75
Fried Scallops	1.00	Fried Shrimps, Parsley Butter.....	1.00
Fried Yellow Pike	1.00	Fried Oysters (in season).....	1.00

(Potatoes, Vegetable and Chef Salad included)

Sandwiches

Hamburger Steak40
Club Sandwich75
Chicken Sandwich50
Western50
Ham and Egg50
Bacon, Lettuce and Tomato.....	.50
Turkey60
Tuna Fish30
Ham and Cheese Combination.....	.35
Roast Beef40
Ham30
Cheese30
Egg30

Pie a la Mode.....	.25
Coffee10
Milk10
Chinese Mixed Cookies.....	.20



Soups		Sea Food	
Wonton Cantonese Kreplach (Small)	.35	Chow Loong Har Live Lobster with Meat and Egg Sauce, Canton Style	1.75
Dan Far Gai Gong Chicken Egg Drop Soup	.30	Loon Har Ding Diced Cut Lobster with Vegetables	1.95
Bok Toy Gong Chinese Vegetable Soup, with Pork	.55	Loong Har Kew Lobster balls with Chinese Vegetables	2.25
Gai Mein Gong Chicken Soup, with Noodles	.40	Hang Yin Har Ding Diced Cut Fresh Jumbo Shrimps with Almonds, Water Chestnuts, Bamboo Shoots, Canton Style	1.50
Dow Foo Toy Gong Soy Bean Curd Soup, with Chinese Vegetables (Large)	.90	Har Yin Loong Har Moo Fresh Jumbo Shrimps with Lobster Sauce	1.25
Chop Suey Gong Chicken Giblets and Liver Soup with Chinese Vegetables (Large)	.90	Seen Har Fan Kie Moo Fresh Jumbo Shrimps with Tomato Sauce	1.25
Appetizers		Wor Hop Har Fresh Jumbo Shrimps with Wrapped Bacon Piquant Sance	1.50
Chun Quon Egg Rolls (two)	.50	Fong Mee Har Jumbo Shrimps with Curried Sauce	1.35
Char Shiu Barbecue Pork	.60	Bok Toy Chow Har Kow Fresh Jumbo Shrimps with Chinese Vegetables	1.25
Shiu Piquat Barbecue Spare Ribs, Canton Style	.60	Dza Dzee Har Fried Fresh Jumbo Shrimps, Canton Style	1.20
Stewed Spare Ribs with Oyster Sauce	1.50	Tien Suan Har Breaded Shrimps with Sweet and Pungent Sauce	1.35
Rice		Tien Suan Yu Kew Sweet and Pungent Fish Balls	1.75
Yat Chung Fan Plain Boiled Rice	.20	Hung Shao Yu Barbecue Fish with Meat and Vegetable Sauce	1.75
Char Shiu Chow Fan Pork Fried Rice	.65	Curried Shrimp	1.35
Subgum Fried Rice	.85	Chicken	
Seen Har Chow Fan Fresh Jumbo Shrimp Fried Rice	.85	Dza, Dzee Gai Fried Spring Chicken, Canton Style	1.50
Gai Chow Fan Chicken Fried Rice	.85	Moo Goo Gai Pien Sliced Chicken, with Water Chestnuts, Mushrooms, Bamboo Shoots, and Chinese Vegetables, Canton Style	1.75
Ham Chow Fan Virginia Ham Fried Rice	.85	Bo Lo Gai Pien Chicken Pineapple, Canton Style	2.00
Meats and Vegetables		Chow Gai Kew Boneless, Cubed Chicken, Sauteed with Chinese Vegetables, Bamboo Shoots, Water Chestnuts and Mushrooms, Canton Style	2.50
Dow See Piquat Spare Ribs with Black Bean Sauce	1.10	Moo Zuet Gai Boneless Chicken with Mushroom Sauce	1.75
Tien Suan Piquat Spare Ribs, Sweet and Pungent	1.10	Hong Yin Gai Ding Diced Cut Chicken with Almonds, Water Chestnuts, and Bamboo Shoots, Canton Style	1.75
Goo Law Yuk Tenderloin, Sweet and Pungent	1.35	Wor Shu Gai Fried Chicken with Chestnuts, and Bamboo Shoots, Canton Style	2.00
How Yoo Ow Sliced Pork with Mushrooms and Oyster Sauce	1.75	Fan Kie Gai Louck Fried Spring Chicken with Tomato	1.85
Lar Jlow (Fan Kie) Ow Pepper (Tomato) with Beef	.95	Curried Chicken	1.75
Bok Toy Ow Beef with Chinese Vegetables	1.05		
Bok Toy Char Shiu Barbecue Pork with Chinese Vegetables	1.10		
Gnar Toy Char Shiu Sui Barbecue Pork with Bean Sprouts	1.00		
Gai Guan Quat Toy Chicken Liver With Chinese Vegetables	.95		
Hang Yin Gai Ding Diced Cut Fresh Chicken with Almonds, Water Chestnuts, and Bamboo Shoots, Canton Style	1.75		
Hang Yin Char Shiu Ding Diced Cut Barbecue Pork with Almonds, Water Chestnuts, and Bamboo Shoots, Canton Style	1.65		
Gai Guan Chop Chicken Chop Suey	1.00		
Curried Beef	1.25		

Mr. Vincent Young Manager

CHIN'S RED DRAGON under New Management

GRant 6400 GARfield 9875

SERVICE AT ALL HOURS

SPECIAL CHINESE FAMILY DINNER

\$3.00—For Two Persons—\$3.00

Soup
Wonton, Juice or Fruit Cup
Egg Roll or Fong Mee Har

Choice of One
Chicken Chow Mein with Mushrooms
Subgum Chicken Chow Mein
Lobster Chow Mein
Scallop Chop Suey
Chicken Chow Mein (Canton Style)
Almond Chicken Dice Cut
Barbecue Fresh Jumbo Shrimps
Sweet and Pungent Tenderloin Pork
Jumbo Shrimps with Lobster Sauce
Hot Tea and Rice

Choice of One
Roast Pork with Chinese Vegetables
Beef and Vegetables with Oyster Sauce
Egg Foo Young (Canton Style)
Roast Pork with Bean Sprouts
Pepper Steak with Mushroom
Fresh Shrimp Egg Foo Young
Chicken Fried Rice with Egg
Chicken Chop Suey
Shrimp Chop Suey
Dessert

\$4.00—For Two Persons—\$4.00

Soup
Wonton, Juice or Fruit Cup
Egg Roll or Fong Mee Har

Choice of One
Fried Live Lobster, Cantonese Style
Chow Gai Kew (Boneless Chicken with Chinese Vegetables)
Moo Goo Gai Pien (Chicken with Mushroom)
Bo Lo Gai Pien (Chicken with Pineapple)
Fried Chicken (Cantonese Style)
Wor Shu Chicken
Fong Mee Har (Breaded Shrimps with Curried Sauce)
Hot Tea and Rice

Choice of One
Chin's Special Chicken Chow Mein
Chicken Chow Mein, Canton Style
Wor Hop Har (Shrimps Wrapped in Bacon)
Lobster Chow Mein
Lobster Chinese Vegetables Dice Cut
Roast Pork with Chinese Vegetables
Wor Shu Chicken
Shrimp Beef and Peas
Dessert

\$6.00—For Four Persons—\$6.00

Soup
Wonton, Chicken Egg Drop
Egg Roll or Fong Mee Har

Choice of Two
Chicken Chow Mein with Mushrooms
Subgum Chicken Chow Mein
Lobster Chow Mein
Almond Chicken Dice Cut
Barbecue Fresh Jumbo Shrimps
Sweet and Pungent Tenderloin Pork
Fresh Jumbo Shrimps with Lobster Sauce
Fong Mee Har (Breaded Shrimp with Curried Sauce)
Hot Tea and Rice

Choice of Two
Roast Pork with Chinese Vegetables
Beef, Chinese Vegetables, with Oyster Sauce
Egg Foo Young (Canton Style)
Roast Pork with Bean Sprouts
Pepper Steak with Mushrooms
Fresh Shrimp Egg Foo Young
Chicken Fried Rice with Egg
Chicken Chop Suey
Dessert

\$8.00—For Four Persons—\$8.00

Soup
Wonton, Chicken Egg Drop or Chop Suey
Egg Roll or Fong Mee Har

Choice of Two
Fried Live Lobster Cantonese Style
Chow Gai Kew Boneless Chicken with Chinese Vegetables
Moo Goo Gai Pien (Chicken with Mushroom)
Bo Lo Gai Pien (Chicken with Pineapple)
Fried Chicken (Cantonese Style)
Fried Lobster Kew (Meat in Ball)

Choice of Two
Fong Mee Har (Breaded Shrimp with Curried Sauce)
Almond Chicken Chow Mein
Chicken Chow Mein (Cantonese Style)
Special Chin's Chicken Chow Mein
Lobster Chow Mein
Lobster Chinese Vegetables Dice Cut
Roast Pork with Chinese Vegetables (Dice Cut)

Above Order Served with Hot Tea and Rice

DESSERT
Almond Cakes, Pineapple, Jello, Ice Cream or Sherbet
Coffee or Bread and Butter with Chinese Order Se Extra Milk 10c Extra

FREE PARKING ACROSS THE STREET A & P LOT
Every Day from 6 p.m. — Anytime Sunday and Holiday

Chow Mein (FRIED NOODLES)		Chop Suey	
Gai Chow Mein Chicken Chow Mein with Crisp Fried Noodles	1.25	Gai Chop Chicken Chop Suey	1.25
Char Shiu Chow Mein Roast Pork Chow Mein	.85	Chu Yo Chop Pork Tenderloin Chop Suey	.85
Har Chow Mein Fresh Jumbo Shrimp Chow Mein	.85	Gai Guan Chop Chicken Liver Chop Suey	.85
Live Lobster Chow Mein	1.75	Seen Har Chop Fresh Jumbo Shrimp Chop Suey	.85
Subgum Gai Chow Subgum Chicken Chow Mein	1.35	Ow Zho Chop Beef Chop Suey	.85
Bon Low Deh Bieh Chow Mein Chin's Special Chicken Chow Mein	1.75	Subgum Gai Chop Subgum Chicken Chop Suey	1.35
Tong Chuang Chow Mein Chow Mein, Canton Style, with Soft, Freshly Fried Noodles	1.50	Quat Toy Chop Vegetable Chop Suey	.85
		Ben Low Deh Bieh Gai Chop Chin's Special Chicken Chop Suey	1.75
Foo Young (OMELETTES)		Fine Cut Egg Noodles	
Char Shiu Young Dan Roast Pork Egg Foo Young	.75	Char Shiu Dan Mein Yat Ko Mein in Broth, with Roast Pork	.60
Seen Har Young Dan Fresh Jumbo Shrimp Foo Young	.85	Gai See Dan Mein Yat Ko Mein in Broth, with Fine Cut Chicken	.90
Gai Young Dan Chicken Foo Young	1.00	Fan Kie Dan Mein Yat Ko Mein in Broth, Tomato and Meat	.90
Tong Chuang Young Dan Egg Foo Young, Cantonese Style (without Sauce)	1.10	Lo Mein Egg Noodles with Pork	1.50
Loon Har Lobster Egg Foo Young	1.35	Lo Mein Egg Noodles with Chicken	1.75
		Yang Chow Wor Mein Egg Noodles with Chicken, Pork, Shrimps, Bamboo Shoots and Chinese Vegetables	1.75

AMERICAN DINNERS

Soup, Tomato Juice, Grape Fruit Juice, Fruit Cocktail

- Spaghetti with Meat Sauce and Grated Cheese..... \$.75
- Fried Filet of Ocean Perch, Cole Slaw..... 1.10
- Breaded Milk Fed Veal Cutlet with Tomato Sauce..... 1.10
- Fried Deep Sea Scallops, Tartar Sauce..... 1.10
- Fried Genuine Calves Liver with Strip Bacon..... 1.20
- Chicken Fricassee with Hot Biscuit..... 1.50
- Fried Sugar Cured Ham Steak..... 1.25
- Broiled Pork Chops with Apple Sauce..... 1.20
- Roast Prime Ribs of Beef Au Jus..... 1.30
- Broiled Great Lake White Fish Maitre D'Hotel..... 1.30
- Assorted Cold Cuts with Potato Salad..... 1.15
- Fried Half Milk Fed Chicken, Southern Style..... 1.65
- Broiled Whole Live Lobster, Julienne Potatoes..... 1.95
- Broiled Porter House Steak..... 2.20
- Fried Jumbo Shrimps..... 1.25

Served with Coffee, Bread and Butter, Potato, Vegetable, Salad

— Dessert —
Ice Cream, Sherbet, Jello, Home Made Pie, Almond Cakes, Rice

Cuisine Supervised by Chong Sing
Expert Cook from New York China Town

5-27

CHINA DOLL



51 STREET EAST 4TH AVENUE, N.Y.C.

CONDON & CO. N.Y.C.

WINES AND LIQUORS

French Vermouth .75	Dubonnet .75	Spanish Port .75
Italian Vermouth .75	Pernod Absinthe .75	Spanish Sherry .75
COCKTAILS		
Alexander .85	Pink Lady .75	Sazerac (New Orleans) .85
Bacardi .75	Dubonnet .75	Jack Rose .75
Blue Moon .75	Manhattan .75	Side Car .85
Brandy .1.00	Martini .75	Sling .85
Brandy .75	Old Fashioned .80	West Indies Daiquiri .80
Clover Club .85	Orange Blossom .75	Champagne Cocktail .1.25
Daiquiri .75	Presidente .75	Zombie .1.50
LONG DRINKS		
Tom Collins .80	Rum Collins .85	Cuba Libre .85
Planter's Punch .85	Sours, Fizzes or Rickeys .85	
SCOTCH AND IRISH WHISKIES		
Vat 69 or Teacher's .85	Harvey's .80	King's Ransom .85
Grand Macalish (10 yrs.) .85	Spalding .85	Catty Sark .85
Haig & Haig, Black .85	White Horse .85	St. James .85
Johanne Walker Black .85	Bullock Lade .85	J. & B. .85
Dewar's or Ballantine's .85	Martin's V. V. O. .85	Blackmill (Irish) .85
Old Rarities .85	Black & White .85	John Jameson (Irish) .85
WE SUGGEST		
Private Stock .75	Imperial .80	Canadian Club .85
Golden Wedding .75	Four Roses .80	Seagram's V. O. .85
Wilson .75	Concours .80	Bourbon De Luxe .85
Calvert Reserve .80	Mount Vernon .85	Old Overholt .85
Park & Tilford Private Stock .80	Old Taylor (Bourbon) .85	
King's Wedding (25 yrs. old) .1.50	Old Grand-Dad (Bourbon) .85	
IMPORTED CHAMPAGNES		
Piper-Heidsieck, Vintage .22.00	Lanson, Vintage .22.00	
Veuve Clicquot, Non-Vintage .20.00	Pommery & Greta, Vintage .22.00	
Mumm's, Extra Dry, Non-Vintage .20.00	Charles Heidsieck, Vintage .22.00	
Mumm's Cordon Rouge .20.00	San Benito or Cook's Imperial Domestic .7.50	
Louis Roederer, Vintage .22.00	Goham, Gold Seal or Retault Domestic .8.50	
SPARKLING BURUNDY		
Red Cap .14.00	Goham Domestic .7.50	San Benito Domestic .7.50
WHITE FRENCH WINES		
Scuterne, Chablis or Graves .7.00	Madoc .7.00	
Chateau Yquem .10.00	Pontet Canet .7.00	
Tokay (Dry or Sweet) .6.00		
DOMESTIC STILL WINES		
Riesling .3.50	Rhine .3.50	Port or Sherry .3.50
Scuterne .3.50	Tokay .3.50	Muscadel .3.50
Haut Scuterne .3.50	Claret .3.50	Chilean Rhine .4.00
GINS		
Three Feathers .75	Gordon's .75	Sloe Gin .75
Seagram's Old Ancient .85	Brook's (Imported) .80	
RUMS		
Carioca .75	Myers's .85	Red Heart .85
Bacardi .85	Don Q .75	Boon Chica .75
Three Dagger .85	Myers's Rum Collins .85	
LIQUEURS		
Apricot Brandy .85	Kummel .85	Crepe Cassis .85
Anisette .85	Vodka .85	Grand Marnier .1.00
Yvette .85	Tequila .85	B. & B. .1.00
Colitracu .85	Benedictine .85	Drambuie .1.25
Crepe de Menth, Green or White .85	Crepe de Cacao .85	
COGNACS		
Biscuit Dubouche .90	Hine .90	Remy Martin .90
Hennessey 3-Star .90	Old (20 years old) .1.25	
Carlos (60 years old) .1.50	Fundador, Domesq (Spanish) .85	
MINERAL WATERS		
Coca-Cola .50	Trommer's White Label .75	
Canada Dry .50	Pabst Blue Ribbon .75	
White Rock, Kalda or Poland .65	Ruppert's or Fichter's .75	
Fresh Lemonade or Orangeade .65	Bass' Ale .75	
Claret Lemonade .75	Guinness' Stout .75	
Horse's Neck .65	Carta Blanca (Mexican) .1.00	

SPLITS OF SPECIAL MINERAL WATERS SERVED WITH DRINKS—25¢ EXTRA

SPECIAL ORIENTAL DRINKS

Pagoda Punch Far Eastern delight . . . A cool quaff blended of Jamaica rum, lime juice and brown sugar; served with mint top and crushed ice. 90¢	Yangtse Virgin Siren's syrup . . . White rum and Pernod, embellished with an egg white, served with crushed ice plus a cherry peak. \$1.00
Tibet Cooler Fit for a Buddha . . . A long drink fashioned with gold rum, lime juice and grenadine, crowned with tropical fruits and crushed ice. 90¢	Su Ling's Secret Mystical liquid jade . . . Magic blend of gold rum, apricot brandy, egg yellow and milk. Shake well, then shake hands with the immortal. \$1.00
Boo Loo Celestial potion . . . Crushed pineapple, ice flakes with a tang of orange curacao immersed in gold rum, served in a fresh fragrant pineapple shell. \$1.25	China Doll A hachelor's dream come true . . . Amber rum, Jamaica rum, egg white, creme de cassis, seasoned with lime juice . . . After a China Doll what can heaven be? \$1.00
Zombie The original oriental version . . . A tall tumbler of atomic fire for brave souls—but remember that only the brave deserve the fair. \$1.50	Flying Tiger Noble quench named for a noble warrior . . . Golden rum, sherry, lemon juice, enlivened with cointreau, graced with fruit. \$1.50
Bok Har A cooling system in a glass . . . Crushed mint and ice sparkling under a blend of golden rum and apricot brandy, crowned with mint, a killer of a cooler. \$1.25	Mandalay Moon A stimulating cooler . . . White rum, white creme de menthe, sugar, doused with lemon juice. Served over fine ice in a tall tumbler and topped with mint. 90¢
Yaha Dow Native nectar . . . A fresh coconut husk filled with coconut milk, Jamaica rum and lime juice. Enhanced by pagan honey. A gift for your throat. \$1.25	Orange Flame The ladies' choice . . . Orange juice, lime juice, white rum and orange curacao. Served in a whole sun-kissed orange. 90¢

American Dishes

APPETIZERS		
Fruit Cup .50	Marinated Herring .65	Shrimp Cocktail .85
Tomato or Grapefruit Juice .50		Crab Meat Cocktail 1.00
ENTREES		
Sirloin Steak 3.75	Filet Mignon 3.75	Lamb Chops 2.75
Roast Prime Ribs of Beef au Jus 2.95	Roast Turkey 2.50	Broiled Chicken 2.50
Roast Squab Chicken 2.95	Roast Chicken 2.50	Bacon and Eggs 1.35
Fried Filet of Sole, Tartar Sauce 2.25	Breaded Veal Cutlet	Tomato Sauce 2.75
SANDWICHES		
Sliced Chicken 1.40	Club Sandwich 1.80	Steak Sandwich 2.50
Roast Beef 1.40	Cheese .95	Ham 1.10
		Ham and Cheese 1.40
VEGETABLES		
Green Peas .50	Asparagus .75	String Beans .60
	POTATOES: French Fried or Julienne .45	
SALADS		
Shrimp 1.85	Chicken 2.00	Lobster 2.75
Sliced Tomatoes .60	Sliced Tomatoes and Lettuce .65	Hearts of Lettuce .85
DESSERTS		
Almond Cookies .40	Rum Pineapple .70	Sliced Pineapple .50
Ice Cream .50	Kumquats .65	Chinese Mixed Fruits .65
Chocolate Parfait .60	Chiffon Pie .45	Rice Cakes .40
	Old Fashioned Strawberry Shortcake .60	Lichee Nuts .45
BEVERAGES		
Oolong, Orange Pekoe or Jasmine Tea (per cup) .25		Coffee .25
Iced Tea .35		Iced Coffee .35

Chinese Specials

Appetizers	
Egg Rolls .85	Barbecued Pork .95
Fried Shrimps .85	Sautéed Shrimps, Sweet and Sour .95
Chicken Liver Brochette .95	Barbecued Spare Ribs (small) .90
Soups	
Won Ton (Cantonese Kraplach) .65	Chicken Mushroom Soup .60
Chicken Egg with Chicken .50	Bird's Nest Soup .1.50
Soy Bean Cake Soup (with Chinese Vegetables) .60	
China Doll Special Chicken Soup .60	
SPECIAL ENTREES	
Chicken	
Moo Goo Gai Pan .2.80	Fried Spring Chicken, Chinese Style .2.35
Chow Gai Kew .2.95	with Mushrooms .2.50
Hong Yen Gai Din .2.95	with Pineapple Sauce .2.50
Fried Boneless Spring Chicken .2.75	Chinese Roast Duck .2.00
Chicken Curry, Tienlin .2.50	Subgum Chicken Gai Din .2.75
Chicken Livers with Mushrooms and Fresh Peas .2.50	
Woh Sui Ap (Braised Duckling, Mushrooms and Almonds) .2.95	
Beef	
Sliced Beef with Snow Pea Pods .2.50	Mushroom Chow Yuk .2.50
with Oyster Sauce .2.25	Pepper Steak .2.15
with Oyster Sauce and Mushrooms 2.50	with Mushrooms .2.35
with Oyster Sauce, Bean Sprouts .2.25	with Tomato .2.35
Steak Kew (Steak cubed with Bamboo Shoots, Snow Peas and Mushrooms) .3.55	
Seafood	
Lobster Cantonese .3.35	Breaded Fried Jumbo Shrimps .2.00
Shrimp Almond Din .2.90	Hang Koww (Shrimp Curry) .2.20
Jumbo Florida Shrimps, Lobster Sauce .2.15	Lobster Curried .3.35
Loong Har Din (Diced Lobster with Vegetables and Almonds) .3.35	
Loong Har Kew (Live Maine Lobster with Chinese Vegetables) .3.35	
Har Kew (Butterfly Shrimps with Chinese Vegetables) .2.35	
Pork Specialties	
Barbecued Spare Ribs (large portion) .1.75	Charssue Dow Foo .1.85
Sweet and Sour Pork (Boneless) .2.00	Fried Won Ton, Sweet and Sour .2.20
Dowel Sea Piquat (Spare Ribs with Black Beans and Slight Garlic Flavor) .1.95	
Spare Ribs, Breaded, Sweet and Sour .1.95	
Charssue Bok Toy (Chinese Vegetables with Barbecued Pork) .1.95	
Charssue Din (Barbecued Pork, Vegetables and Almonds) .2.05	
Chow Mein	
Chicken Chow Mein .1.95	Shrimp Chow Mein .1.90
Subgum Chicken Chow Mein .2.30	Chicken Chow Mein with Mushrooms .2.20
China Doll Special Chow Mein .2.75	Qui Far Chow Mein .2.50
Lobster Chow Mein .2.20	Chicken Liver Chow Mein .2.20
Chicken Chow Mein, Cantonese with Water Chestnuts and Bamboo Shoots .2.60	
Chop Suey	
Chicken Liver Chop Suey .2.05	Mushroom Chop Suey .1.85
Chicken Chop Suey .1.95	Beef Chop Suey (Fine Cut) .1.85
Shrimp Chop Suey .1.90	Subgum Shrimp Chop Suey .1.90
Subgum Chicken Chop Suey, Almonds .2.20	Subgum Lobster Chop Suey .2.35
Lobster Chop Suey with Water Chestnuts and Bamboo Shoots .2.35	
Eggs	
Subgum Egg Foo Yong .1.80	Shrimp Egg Foo Yong .1.75
Chicken Egg Foo Yong .1.85	Lobster Egg Foo Yong .2.25
Roast Pork Egg Foo Yong .1.80	Chart-Suee Don, Cantonese .2.05
Rice	
Fried Rice with Lobster .1.90	Fried Rice with Shrimps .1.60
with Roast Pork .1.50	Fried Rice, China Doll .1.75
with Chicken .1.60	Boiled Rice .40

Our ceiling prices are in accordance with provisions of price control act.



Dinner

PRICE OF ENTREE INCLUDES
CHOICE OF APPETIZER OR SOUP, DESSERT AND BEVERAGE

(CHOICE OF ONE)

Fruit Cup or Tomato Juice
Chicken Broth or Chicken Noodle Soup

Filet of Sole with Tartar Sauce 2.50
Lobster Chow Mein 2.60
Chicken Chow Mein 2.50
Shrimp Chop Suey 2.50
Chopped Sirloin Steak 2.25
Roast Chicken 2.75
Pepper Steak with Tomatoes 2.75

(POTATOES AND VEGETABLE WITH AMERICAN DISHES ONLY)

Ice Cream or Almond Cookies

Tea or Coffee

AMERICAN MENU

EGGS	
Spanish Omelet	45
Ham or Jelly Omelet	45
Two Eggs, Any Style	35
Ham or Bacon and Eggs	50
SALADS	
Chicken Salad	65
Vegetable Salad	50
Fresh Lobster Salad	1.00
Croquette Salad	65
Fruit Salad	50
Shrimp Salad	60
Tuna-fish or Salmon Salad	50
Lettuce and Tomato	40
SANDWICHES	
Club Sandwich, 3 Decker	50
Chinese Roast Pork	30
Cheese Sandwich	25
Ham or Bacon Sandwich	30
Lettuce and Tomato	25
Chicken Sandwich	40

SANDWICHES ON TOAST — NO EXTRA CHARGE

WINE LIST

COCKTAILS AND FANCY DRINKS	
Bamboo Cocktail	30
Dubonnet and Vermouth Cocktail	35
Sherry Flip	30
Port Flip	30
Sherry or Port Egg-nog	35
Sherry or Port Milk Punch	30

DOMESTIC WINES	
SWEET	DRY
Port or Sherry	Glass
Muscadel	20
Tokay	20
Dubonnet	20
Sauterne	Glass
Claret	20
Burgundy	20
Riesling	20

IMPORTED WINES AND VERMOUTHS	
Invinlid Port (Fonseca)	Glass
Pale Dry Sherry (Fernandez)	25
Oloroso Sherry (Fernandez)	Glass
Italian or French Vermouth	30

FINEST BEER	
Tramper's White Label	Bottle
Budweiser	20
MINERAL WATERS	
Canada Dry Ginger Ale	Bottle
White Rock Water	25

The management is bending all its efforts to please their customers. In case of any inattention on the part of our employees, please report to the manager.

In order to maintain a high standard of efficiency, the management is giving particular attention in selecting experienced waiters and expert chefs to give you satisfactory service.

We purchase the highest quality food products and enrich our meals with the best imported and domestic ingredients.

We will appreciate your suggestions and constructive criticism.

Special attention given to banquets, bridge parties and social functions.

Chinese Village Restaurant

SPECIALIZING IN REAL CHINESE DISHES

ALSO AMERICAN DISHES

SPECIAL LUNCHEONS
10:30 A. M. to 4:30 P. M.

SPECIAL DINNERS
5 P. M. to 11:30 P. M.

Open from 10:30 A. M.
to 1 A. M.
Saturdays to 2 A. M.



141-5 WEST 33rd STREET
Opposite Pennsylvania Hotel
NEW YORK CITY

Telephone:
CHickering 4-9793

Entrance also at 34th Street thru Penn. Arcade Building

CHINESE MENU

Delicious Egg Rolls35 Old Fashioned Barbecued Pork45
Fried Wonton (Kreplach) with Sauce SO

SOUP

Chinese Green Vegetable 30 for 2 .50 Yat Gar Mein35
Bean Cake w. Vegetable .30 " 50 Chicken Yat Gar Mein45
Chop Suey Soup w. Egg .30 " 50 Chicken Wor Mein55
Wonton Vegetable .30 " 50 Vegetable Soup15
Roast Pork Wonton (Kreplach)40 Chicken Mushrooms30
Shredded Chicken Wonton50 Chicken Noodle Soup or Rice15

CHOW MEIN

Plain Chow Mein45 Beef Chow Mein60
Chicken Chow Mein60 Chow Mein, Chinese Village Special 85
Fresh Shrimp Chow Mein60 Subgum Chicken Chow Mein90
Live Lobster Chow Mein1.25 Vegetable Chow Mein65

Any Above Orders with Almonds, Walnuts, Green Pepper, Tomato or Pineapple 10c. extra
With Mushrooms 15c. extra

CHOP SUEY

Chicken Chop Suey65 Beef or Veal Chop Suey55
Subgum Chicken Chop Suey85 Subgum Chop Suey65
Fine Cut Chicken Chop Suey80 Pepper Steak75
Gao Gao Guy Pan, White Meat 1.10 Pork with Pepper75
Pork Chop Suey50 Pork or Beef with Onions55
Chicago Chop Suey75 Beef or Pork with Pepper85
Fresh Shrimp Chop Suey60 and Tomato85
Lobster Chop Suey1.00 Beef or Pork with
Chicken Chop Suey, Bean Sprouts55
Chinese Village Special85 Beef or Pork with Mushrooms85
Mushroom Chop Suey70 Vegetable Chop Suey55

EGG FOO YOUNG (Omelette)

Roast Pork Foo Young55 Fresh Shrimp Foo Young65
Chicken Foo Young75 Live Lobster Foo Young90
Subgum Chicken Foo Young90

RICE

Roast Pork Fried Rice45 Plain Boiled Rice05 10
Chicken Fried Rice60 Beef or Pork and Tomato Rice60
Fresh Shrimp Fried Rice50 Beef Rice, Oyster Sauce65
Subgum Fried Rice65 Yan Chow Fried Rice85

ANY SINGLE ORDER SERVED FOR TWO CHARGED 15c. EXTRA

ORDERS SOLICITED TO BE TAKEN OUT

All prices are our selling prices or below. By OPA regulation, our ceilings are based on our highest prices
from April 4th to 10th, 1943. Our menus or price lists for that week are available for your inspection.

Suggestions of Real Chinese Dishes

Pork Chow Mein, Canton Style85 Gao Lao Yoke85
Chicken Chow Mein1.00 (Pork meat, breaded, sweet and pungent sauce)
Shrimp Chow Mein95 Spare Ribs, Sweet and Pungent70
Fried Lobster, Canton Style1.25 Char Shu Dow Foo65
Fried Shrimps, Lobster Sauce80 (Roast pork with bean cakes)
Fried Shrimps (in shell or Hong Shu Dow Foo75
without), Oyster Sauce65 (Bean cakes with meat sauce)
Shrimps with Chinese Vegetable .65 Roast Pork with String Beans
Breaded Shrimps, Sweet and or Bean Sprouts65
Pungent Sauce85 Chinese Sausages90
Wor-Dip Har1.15 Beef with Curry Sauce85
(Breaded shrimps, wrapped fancy bacon) Beef or Pork with String Beans
Shrimps with String Beans or Bean Sprouts65 or Bean Sprouts, Oyster Sauce .65
Shrimps with Bean Cakes65 Beef with Chinese Vegetables,
Steamed or Fried Fish Oyster Sauce70
with Bean Sauce65 Wor Shu Duck1.25
Fried Fish with Tomato .65 (Breaded boneless roast duck with fried wonton,
Hong Shu Yu1.00 sauce and almonds)
(Fried fish, shredded vegetable) Wor Shu Chicken1.35
Sweet and Pungent Fish1.00 (Prepared as Wor Shu Duck)
Chow Yu Pan85 Bor Lar Guy Pan1.35
Har Foo Young75 (Stuffed Chicken with Pineapple and
various Chinese vegetables)
Mao Gao Sen Guy Pan1.35
Hung Yin Guy Ding1.35
Char Shu Foo Young65 Chao Gao Guy Kew2.25
Shredded roast pork with scrambled eggs (Boneless chicken with Chinese dried mush
and vegetables)
Steamed Dow Foo75 Chinese Village Special Guy Pan 1.50
Bean cakes stuffed with meat and shrimps Jar Do Guy1.45
Chow Min Young85 (Fried half chicken)
(Shredded lamb fried with varied vegetables) Char Shu Bock Choy70
Almond Char Shu Ding85 (Roast pork, Chinese vegetables)
(Diced roast pork with almonds, vegetable
and mushrooms)

Gar Yen Har Kew (Breaded Shrimps with Nuts, Oyster Sauce) 1.25
Pepper Steak with Black Bean Sauce75
Har Ban with Chinese Vegetables or Bean Sprouts85
Yu Kew (Fish Ball with Chinese Vegetable or Bean Sprouts)1.00
Breaded Jumbo Shrimps (Chinese Style with Hai Sen Sauce)75
Fried Wonton (Kreplach) in Sweet and Sour Sauce65
Spare Ribs with Black Beans or Tomato Sauce65
Beef with Snow Peas85
Bar Lar Gug Wew (Breaded Chicken with Pineapple1.50
Sweet and Pungent Duck (Barbecued Boneless Duckling
with Sweet and Pungent Sauce)1.45

FOR ANY SPECIAL COOKING, PLEASE INSTRUCT YOUR WAITER

WE ARE NOT RESPONSIBLE FOR ANY ARTICLE UNLESS CHECKED

THE WORLD FAMOUS

COTTON CLUB



BROADWAY AT 48TH STREET

THE WORLD FAMOUS
COTTON CLUB
BROADWAY & 48th ST., N. Y. C. LAcK 4-7300

HERMAN STARK, DIRECTOR

FIRE NOTICE: Look around now and choose the nearest exit to your seat. In case of fire, walk (not run) to that exit. Do not try to beat your neighbor to the street.
JOHN J. McELIGOTT, Fire Chief and Commissioner.

BEGINNING
THURSDAY EVENING
SEPTEMBER 24, 1936

REVUE STARTS
7:30 P. M. - MIDNIGHT
2:00 A. M.

THE COTTON CLUB

Presents

DAN HEALY'S

COTTON CLUB PARADE

BOOK, LYRICS AND MUSIC BY
BENNY DAVIS AND J. FRED COOTS

27th EDITION

PRODUCTION AND DANCES BY
CLARENCE ROBINSON

FEATURING

CAB CALLOWAY

AVIS ANDREWS

BERRY BROS.

KATHERINE PERRY

WHYTE'S MANIACS

TRAMP BAND

BILL BAILEY

SUBSTITUTING FOR BILL ROBINSON WHO HAS BEEN CALLED TO
HOLLYWOOD TO MAKE A PICTURE WITH SHIRLEY TEMPLE

ANNE LEWIS

HENRI WESSELS

Dynamite Hooker

Bahama Dancers

Wen Talberts Choir

Broadway Jones

KALOAH

CAB CALLOWAY AND COTTON CLUB ORCHESTRA

ARTHUR DAVY AND HIS ORCHESTRA

50 Sepian Stars

50 Copper Colored Gals

ENTIRE ROOM CONCEIVED AND DECORATED
BY

JULIAN HARRISON

PROGRAM ON LAST PAGE

Wine List

CHAMPAGNES			
Chas. Haidt, Extra Dry	(1926)	12.00	6.50
Bollinger Brut	(1928)	12.00	6.50
Piper Haidt, Extra Dry	(1926)	12.00	6.50
Lanson, Extra Dry	(1926)	12.00	6.50
Pommery, Grand Dry	(1926)	12.00	6.50
Pommery, Grand Brut	(1926)	12.00	6.50
G. H. Mumm, Gordon Rouge	(1928-1928)	12.00	6.50
Louis Roederer	(1928-1928)	12.00	6.50
Pol Roger	(1926)	12.00	6.50
Veve Ciquot, Yellow Label	(1926)	12.00	6.50
Moet & Chandon, White Seal	(1928)	12.00	6.50
Moet & Chandon, Imperial Crown	(1928)	12.00	6.50
Ernest Inoy	(1928)	12.00	6.50
Haidt, Monopole	(1928)	10.00	5.50
Dalback, Extra Dry	(1923)	10.00	5.50
SPARKLING BURGUNDIES			
Chauvenot Red Cap		8.50	5.00
Caves du Val d'Or		7.00	
Pierre Ponnale		7.00	
Sichal's Spa Red Cap		7.00	4.00
SAUTERNES Imported			
Sauterne (8 & G)		5.00	3.00
Haut Sauterne (8 & G)		5.50	3.50
Graves (8 & G)		5.00	3.00
Bordeaux Blanc		5.00	3.00
RED BORDEAUX (Imported Claret)			
Pontet Canet (8 & G)		5.00	3.50
Medoc		4.00	2.25
Marque		4.50	2.50
St. Julien		4.50	2.50
St. Emilion		4.00	2.25
RED BURGUNDIES (SHIII)			
Pommard (8 & G)		5.50	3.50
Bordeaux, Superior		4.50	2.50
Macon		4.50	2.50
Beaune		5.50	3.50
WHITE BURGUNDIES (SHIII)			
Chablis (8 & G)		5.50	3.50
Chassagne Montrachet		5.00	3.00
TOKAY WINE			
Tokay Wine		3.50	
Stamrodin		5.00	
COCKTAILS			
Champagne Cocktail		1.00	
Ronico Daiquiri		.75	
(West Indies Style)		.75	
Bronx		.75	
Clover Club		.75	
Alexander		.75	
Beardi		.75	
Daiquiri		.75	
Dubonnet		.75	
Manhattan		.75	
Jack Rose		.75	
Martini		.75	
Orange Blossom		.75	
Seserac		.75	
Sida Car		.75	
Stinger		.75	
Ph. Lady		.75	
Rum Sartha		.75	
Old Fashioned		.75	
Canadian or		.75	
American Bonded		.85	
Old Fashioned, Blanded		.75	
Whiskey		.75	
FANCY MIXED DRINKS			
Sloe Gin Fizz		.75	
Sloe Gin Rickey		.75	
Claret Punch		.75	
Gin Daisy		.75	
Gin Fizz		.75	
Golden Fizz		.75	
Silver Fizz		.75	
Gin Rickey		.75	
Mint Julep		.85	
New Orleans Fizz		.85	
Sherry Cobbler		.85	
Sherry Flip		.75	
Tom Collins		.75	
Whiskey Punch		.75	
Whiskey Sour		.75	
Horses Neck		.75	
Lemonade		.75	
Orangeade		.75	
Claret Lemonade		.75	
Planters Punch		.85	
Gin Buck		.75	

COGNAC — BRANDY

	Pony	Drink
Oterd ***	.75	.85
Planet ***	.75	.85
Remy Martin ***	.75	.85
Remy Martin V.S.O.P.	1.00	1.25
40 Yrs.	.75	.85
Remy Martin, 12 Yrs.	.75	.85
Martell ***	.75	.85
Hennessy ***	.75	.85
Courvoisier V.O. 20 Yrs.	.85	1.00
Napoleon 70 Yrs.	1.00	1.25
Bardinet	.75	.85
Monnet	.75	.85
LIQUEURS		
Rock & Rye	.75	.85
Curacao, Orange	.75	.85
Benedictine	.75	.85
Cointreau	.75	.85
Apricot Brandy	.75	.85
Grand Marier	.75	.85
Chartreuse, Green & Yellow	.75	.85
Creme de Menthe, Green & White	.75	.85
Blackberry Brandy	.75	.85
Creme de Cacao	.75	.85
Kummel	.75	.85
Cherry Brandy	.75	.85
Anisette	.75	.85
Creme de Yvette	.75	.85
Peach Brandy	.75	.85
Pernod	.75	.85
SCOTCH WHISKIES		
Whiteley's King's Ransom	.85	
Whiteley's House of Lords	.75	
Barclay's, 8 yrs. old	.75	
Kintore	.75	
White Horse	.75	
Vat 69	.75	
Haig & Haig 5 Star	.75	
Haig & Haig Finck	.85	
Cutty Sark	.75	
St. James	.85	
No Plus Ultra	.85	
Highland Neater	.75	
Johnny Walker, Black Label	.85	
Ballantine	.75	
Black & White	.75	
Peter Buchanan	.75	
King George	.75	
Teachers Highland Cream	.75	
Martins V.V.O.	.75	
Duval, White Label	.75	
Long John	.75	
Buchanan Oval	.75	
WHISKIES (Bonded)		
Barclay's Royal Canadian	.85	
Old Blendy	.85	
Kentucky Tavern, 18 yrs.	.85	
Old Crow	.85	
Mr. Vernon, 4 1/2 yrs.	.75	
Mr. Vernon, 12 yrs.	.85	
Old Taylor	.85	
Old Overholt	.85	
Old Granddaddy	.85	
Seagram's V.O.	.85	
Seagram's, Ancient	.75	
Seagram's, Bourbon	.75	
Canadian Club	.85	
Seagram's Peppercorn	.85	
Old Dougherty	.85	
Bourbon DeLuxe, 16 yrs.	.85	
IRISH WHISKIES		
E. & J. Burke's	.75	
Old Bushmills	.75	
Jameson, 10 Yrs.	.75	
George Roe	.75	

RYE WHISKIES (American)

Barclay's 7 Yr. Rye	.75
Barclay's Gold Label	.75
Ancient Age	.75
Calvert Private Stock	.75
Calvert Reserve	.75
Paul Jones	.75
Three Feathers	.75
Golden Wedding	.75
Hiram Walker 93	.75
Seagram's, 7 Crown	.75
Wilson's	.75
Hunter	.75
GINS	
Old Mr. Boston	.75
Silver Wedding	.75
Fleishman's	.75
Seagram's King Arthur	.75
Burnetts White Saffin	.75
Burnetts DeLuxe	.75
Berry Bros.	.75
RUMS	
Schenley's Bacardi	.75
White & Gold	.75
Caricoa	.75
Ronico	.75
White & Gold	.75
Havana Club	.75
White & Gold	.75
APERTIFS	
Nolly Pratt Vermouth	.75
Dubonnet	.75
Cutty Sark	.75
Italian Vermouth	.75
French Vermouth	.75
Sherry Amontillado	.75
Diamond Jubilee	.75
Port Imp.	.75
APPLE JACK	
Hildricks	.75
Lords	.75
BEERS	
Kings	.75
Hortons Pilsner	.75
Burke's Bass Ale	1.00
Pabst Blue Ribbon	1.00
Schlitz	1.00
Budweiser	1.00
Guinness' Stout	1.00
Heineken's	1.00
MINERAL WATERS	
Canada Dry	.75
America Dry	.75
Appollinaris	.75
White Rock	.75
Perrier Water	.75
Club Soda	.75
Poland Water	.75
Calastine Vichy	.75

Supper Menu

Clams Oysters and Sea Food Specialties

Celery	.50	Pickles	.40	Olives	.40
Marinet Herring	.60	Canape of Caviar (Imported)	1.50		
Bismarck Herring	.60	Buffet Russe	1.50		
Canape of Caviar (Domestic)	1.00	Hors d'oeuvre Parisienne	2.00		
Little Neck	.60	Cherry Stone	.60	Blue Point Oyster	.60
Cocktail Sauce Included					
Sea Food Platter	1.75	Lobster Cocktail	1.50	Crab Meat Cocktail	1.25
Shrimp Cocktail	1.25	Clem Juice	.50		
Baked Oyster Cotton Club	1.75	Tomato Juice Cocktail	.50		

Chef's Suggestions

Steak Sandwich	2.25
Steak Minute O'Brien Potatoes	2.25
Lobster Creole with Rice	2.25
Minced Chicken a la King on Toast	2.25
Chicken Mexicaine with Rice	2.25
Spaghetti with Chicken Liver Maitre	1.75
Scrambled Eggs, Deefoot Sausage	1.50
Broiled Filet Mignon, French Fried Potatoes	3.00
Half Broiled Spring Chicken, Bacon, Julienne Potatoes	2.25
Fried Ham and Eggs	1.50

Chinese Specialties

Chicken Chow Mein	1.50	Pork Chop Suey	1.75
Chicken Chop Suey	1.75	Chicken Fried Rice	1.50
Subgun Chicken Chop Suey	2.00	Moo Goo Guy Pan	2.25
Pepper Steak with Mushroom	2.00	Chinese Hot Pork	1.00
Beef Chop Suey	1.75	Egg Foo Yong	1.50

Soups

Chicken Okra	.50	Onion Soup au Gratin	.60
Consomme Double en tasse			
	.50		

Fish

Broiled Live Lobster — \$2.50 and up			
Lobster American	2.50	Lobster Newburg	2.50
Curried Shrimp, Chutney Rice	1.75		
Baked Oyster Casino	1.75	Lobster Thermidor	2.50

Entrees

Supreme Chicken Eugene	2.75
Minced Filet Beef Creole with Rice	2.50
Broiled Calf Sweetbread, Virginia Ham, Mushroom	2.50

Cold Buffet

Half Stuffed Lobster, Cotton Club	2.25
Stuffed Crab Ravigotte	1.75
Roast Lamb Mint Jelly, Potato Salad	1.50
Baked Sugar Cured Ham, Potato Salad	1.50
Sliced Breast of Capon, Asparagus Tips	2.00
Smoked Ox Tongue, Pickled Beet Salad	1.50
Roast Prime Rib of Beef, Potato Salad	2.00
Imported Terrine Foie Gras	2.00

Sandwiches

Imported Caviar	\$2.25
Domestic Caviar	1.50
Lettuce, Tomato	1.00
Ham Sandwich	1.00
Combination	1.00
Cream Cheese and Jelly	1.00
Cannibal	1.75
Tongue	1.00
Swiss Cheese	1.00
Roast Beef	1.35
Melted Cheese	1.00
Club	1.50
Chicken	1.25
Fried Egg	1.00
Imported Sardine & Tomato	1.00

Salads

Chicken	\$2.00
Shrimp	1.50
Romaine	.50
Fruit	1.00
Lobster	2.25
Crab Meat	1.75
Lettuce	.50
Waldorf	1.00

Rarebits

Welsh Rarebit	\$1.25
Golden Buck	1.50
Long Island Rarebit	1.25
Yorkshire Buck	1.60
Scotch Woodcock	1.50

Dessert

Petit Fours	\$.50
Frozen Eclair Surprise	.60
Pear Cardinal	.75
Fruit Cake	.50
Peach Melba	.75
Vanilla, Chocolate	
Pistachio or	
Strawberry Ice Cream	.50

Cheese

Camembert	\$.75
Roquefort	.75
Imported Swiss	1.00
Cream Cheese with	
Bar le Duc Jelly	1.00

Tea, Coffee, Milk

Coffee with Cream (Pot)	\$.50
Milk	.40
Demi Tasse	.25
Chocolate or Cocoa	
with Whipped Cream	.60

PROGRAM

OVERTURE CAB CALLOWAY AND ORCHESTRA

OPENING—"CLASS"
CAB CALLOWAY — BILL BAILEY
with HENRI WESSELS AND ENSEMBLE

"BLACK MAGIC" DYNAMITE HOOKER

"THERE'S LOVE IN MY HEART" AVIS ANDREWS

"ALABAMA BARBECUE"
BROADWAY JONES - WEN TALBERT CHOIR
with WHYIE'S MANIACS AND ENSEMBLE

SPECIALTY HENRI WESSELS

SPECIALTY ANNE LEWIS

"COPPER COLORED GAL"
CAB CALLOWAY — BILL BAILEY
and the COPPER COLORED GALS

SPECIALTY BERRY BROTHERS

"FRISCO FLO" CAB CALLOWAY AND CHOIR

"THE JUNGLE JINGLE"
KALOAH - ANNE LEWIS and HENRI WESSELS
with the BAHAMA DANCERS AND ENSEMBLE

"I'M AT THE MERCY OF LOVE" KATHERINE PERRY

SPECIALTY BILL BAILEY

"DOIN' THE SUSI-Q"—[The new dance craze] BILL BAILEY AND ENSEMBLE

"SWINGTIME ON THE SWANEE" TRAMP BAND

GRAND FINALE CAB CALLOWAY

"THE WEDDIN' OF MR. & MRS. SWING" AVIS ANDREWS—Bride
HENRI WESSELS—Groom
BROADWAY JONES—Deacon and
the Entire Company

REPRISE ENTIRE COMPANY

Costumes Executed by VERONICA
Designed by BILLY WEAVER
Orchestrations by WILL YADARY
Musical Score published by Milt Music, Inc.
Shows by BEN & SALLY
Press Relations—HARRY SOBOL

